



Root Beer

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PARTS:

- [Sugar \(1\)](#)
- [Root Beer Extract \(1\)](#)
- [Powdered baker's yeast \(1\)](#)
- [Water \(1\)](#)
- [Two-liter bottle \(1\)](#)

Step 1 — Root Beer



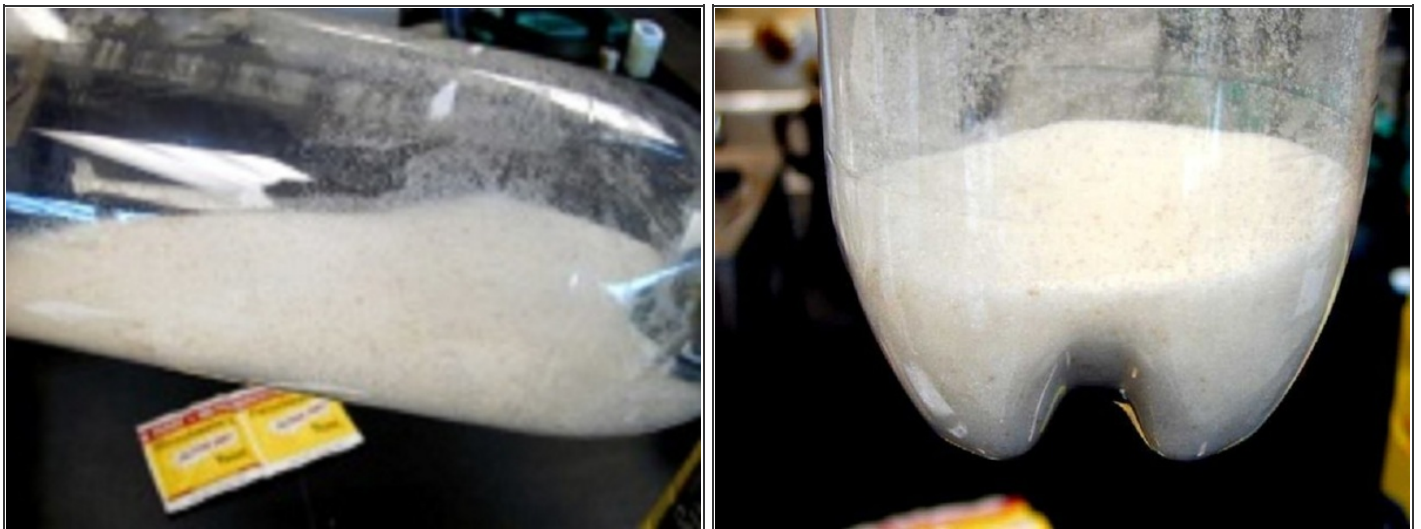
- Using a clean bottle and a dry funnel, add the ingredients in sequence as stated in the steps that follow. First add a level cup of sugar (or cane sugar). Adjust the amount to achieve the desired sweetness

Step 2



- Measure 1/4 teaspoon powdered baker's yeast and place in the funnel. The yeast should be fresh and active, and any brand that is available will work.

Step 3



- Shake well to make sure that the yeast grains are distributed evenly into the sugar

Step 4



- Replace the funnel, and add 1 Tbsp of root beer extract on top of the dry sugar. Notice how the extract sticks to the sugar. This will help dissolve the extract as seen in the next few steps .

Step 5



- Fill the bottle halfway with fresh cool tap water that has little or no chlorine. Pour through the funnel and use this opportunity to rinse extract stuck to the funnel and tablespoon. Swirl to dissolve the ingredients.

Step 6



- Fill the bottle to the neck, this time with fresh water, leaving only about an inch (2.54cm) of head space. Securely screw the cap so as to seal the bottle. Invert repeatedly to thoroughly dissolve the contents.

Step 7



- Place the sealed bottle at room temperature for about three or four days until the bottle feels hard to a forceful squeeze. Then move it to a cool place (below 65 F (18 C)). Refrigerate overnight to thoroughly chill before serving. Crack the lid of the bottle just a little to release the pressure slowly.

This document was last generated on 2012-11-02 07:23:33 PM.